

Amendments to the Claims:

No claims were amended herein. The claims and their status are shown below.

1. (Original) A dry composition for use in bakery products characterised in that it comprises:

- a) 40-80% w/w starch n-octenyl succinate; and
- b) 10-40% w/w whey protein.

2. (Original) A dry composition according to claim 1, characterised in that it comprises:

- a) 40-60% w/w starch n-octenyl succinate;
- b) 10-30% w/w whey protein; and
- c) 20-40% w/w untreated starch.

3. (Original) A dry composition according to claim 2, characterised in that the untreated starch is a maize starch.

4. (Previously presented) A dry composition according to claim 1, characterized in that the starch n-octenyl succinate is selected from thinned, undextrinised, dextrinised, cooked-up, pregelatinised and stabilised starch n-octenyl succinate and mixtures of two or more thereof.

5. (Previously presented) A dry composition according to claim 1, characterised in that the starch n-octenyl succinate is derived from a high amylopectin source.

6. (Previously presented) A liquid composition for use in bakery products characterised in that it comprises a dry composition according to claim 1, water or a water-miscible liquid and, optionally, one or more flavouring(s), colorant(s), vitamin(s) and/or mineral(s).

7. (Previously presented) A liquid composition according to claim 6, characterised in that the ratio of dry composition to water-miscible liquid is 35:65.

8. (Canceled)

9. (Previously presented) A dough or batter mixture for use in preparing a bakery product characterised in that it comprises a dry composition according to claim 1 or a liquid composition according to claim 6, together with one or more additional ingredients.

10. (Previously presented) A dough or batter mixture according to claim 9, characterised in that it comprises 0.5-20% w/w of said dry composition, or 2.5-40% w/w of said liquid composition.

11. (Previously presented) A dough or batter mixture for use in preparing a bakery product characterised in that it comprises:

- a) 10-20% w/w flour;
- b) 1-15% w/w starch n-octenyl succinate;
- c) 0.1-7% w/w whey protein;
- d) 0-40% w/w egg; and
- e) 0-10% w/w emulsifier.

12. (Previously presented) A dough or batter mixture according to claim 9, characterised in that it further comprises one or more of: water or water miscible liquid(s), raising agent(s), sweetener(s), fat(s), flavouring(s), colorant(s), vitamin(s) or mineral(s).

13. (Previously presented) A dough or batter mixture according to claim 9, characterised in that it further comprises 0.5-20% w/w untreated starch.

14. (Original) A dough or batter mixture according to claim 13, characterised in that the untreated starch is an untreated maize starch.

15. (Previously presented) A dough or batter mixture according to claim 9 for use in preparing a bakery product selected from the group consisting of pound cake, sponge cake, chiffon cake, cheese cake, fruitcake, layer cake and gingerbread.

16. (Original) A dough or batter mixture for use in preparing a sponge cake according to claim 15, characterised in that it comprises: 10-15% w/w flour; 5-10% w/w starch n-octenyl succinate; and 1-4% w/w whey protein.

17. (Previously presented) A dough or batter mixture according to claim 16, characterised in that it further comprises 4-15% w/w untreated starch.

18. (Previously presented) A process for preparing bakery products characterised in that it comprises the following steps:

- a) providing the dough or batter mixture of claim 9;
- b) combining the dough or batter mixture of step (a) with other ingredients for obtaining a dough or batter; and
- c) baking the dough or batter of step (b).

19. (Previously presented) A process according to claim 18, characterised in that the mixture of step (a) further includes untreated starch.

20. (Previously presented) A process according to claim 18 wherein the other ingredients of step (b) include flour and one or more of: egg, emulsifier(s), water and/or water miscible liquid(s), raising agent(s), sweetener(s), fat(s), flavouring(s), colorant(s), vitamin(s) and mineral(s).

21. (Previously presented) A process according to claim 18, wherein step (c) is carried out at a temperature in the range 140-190°C.

22. (Previously presented) A process according to claim 18, wherein step (c) is carried out in a non-coated receptacle.

23. (Previously presented) A bakery product made according to the process of claim 18.

24. (Previously presented) A liquid composition according to claim 6, characterised in that the ratio of dry composition to water-miscible liquid is 45:55.

25. (Previously presented) A dough or batter mixture according to claim 9, characterised in that it comprises 2.5-10% w/w of said dry composition, or 5-35% w/w of said liquid composition.

26. (Previously presented) A dough or batter mixture according to claim 11 characterised in that it comprises:

- a) 10-15% w/w flour;
- b) 4-12% w/w starch n-octenyl succinate;
- c) 1-6% w/w whey protein;
- d) 0-10% w/w egg; and
- e) 0-5% w/w emulsifier.

27. (Previously presented) A dough or batter mixture according to claim 9, characterised in that it further comprises 2-12% w/w untreated starch.

28. (Previously presented) A dough or batter mixture according to claim 16, characterised in that the untreated starch is untreated maize starch.

29. (Previously presented) A process according to claim 19, characterised in that the untreated starch is untreated maize starch.

30. (Previously presented) A process according to claim 18, wherein step (c) is carried out at a temperature in the range of 160°C.

31. (Previously presented) A process according to claim 22, wherein the non-coated receptacle is an iron receptacle.